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## TURKISH PIZZA FLATBREADS

Prep 1h 20' – Makes 12 – Serves 4-6 – A little effort

*For the dough:*

380g flour + extra for dusting  
4 tsp baking powder  
½ tsp salt  
350g yoghurt  
olive oil

*For the topping:*

2 tsp coriander seeds  
2 tsp cumin seeds  
1 red onion  
1 garlic clove  
1 tbsp olive oil + extra for drizzling  
250g minced lean lamb  
1 tbsp tomato paste  
2 tbsp chopped parsley + extra to serve  
½ tsp salt  
1 tsp dried mint  
1 red chilli  
fresh mint, to serve  
lemon wedges, to serve  
chilli flakes, to serve

1. Put all the dough ingredients into a bowl and mix with a spoon. Once the dough starts to come together, knead briefly with your hands to incorporate it well. The dough will seem sticky at this point, so don't overwork it.
2. Drizzle the bowl with a bit of olive oil, put the dough ball into the bowl and set aside for at least 15 minutes while making the topping.
3. Crush the coriander seeds in a pestle and mortar. Put into a large frying pan with the cumin seeds and toast for a minute until fragrant. Put into a large mixing bowl.
4. Peel and finely chop the red onion and the garlic. Heat one tablespoon of olive oil in the same frying pan used for the spices, and fry the onion and garlic for 2 minutes. Take off the heat and set aside.
5. Put the minced lamb into the bowl with the spices. Add the tomato puree, chopped parsley, salt and dried mint and mix with a spoon.

6. Trim and finely chop the red chilli and add to the lamb, together with the slightly cooled onion and garlic mix. Stir until the meat mixture resembles a rough paste.
7. Cut the dough into four parts. Lay one part of dough onto a lightly floured surface, roll into a sausage and cut into three equal parts. Roll the first piece of dough in the flour, then gently start to stretch the dough so that it becomes a disc about the size of your hand. You can dip the dough into some more flour if it is too sticky when stretching. Don't worry if the dough is uneven; this will make it look rustic and it does not affect the taste. Repeat with the next two pieces of dough.
8. Heat the same frying pan used for the onions on a high heat. Place three dough disks into the frying pan. Top each disc with a tablespoon of the lamb mix. Fry the flatbreads for 2 to 3 minutes, until the base is cooked and golden brown.
9. Lift the flatbreads onto an baking tray lined with baking paper and repeat the frying process with the remaining dough.
10. Preheat the oven grill on a high setting.
11. Once the sides facing down are cooked, pop the flatbreads under the oven grill for 3 to 4 minutes, until the lamb is cooked and the dough is golden brown. Repeat with the remaining flatbreads.
12. Serve each flatbread drizzled with olive oil and lemon juice, then scatter with fresh parsley, fresh mint, chilli flakes and salt.

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